

GRACE CAFÉ



DEB CRABB

ONE HOT TOMATO

FOOD, RECIPES, KITCHEN EVENTS, DINNER CLUB, PARTY CATERING, WEDDINGS

214-543-4436

www.GraceCafeCatering.com

Banquet Menus

My doctor told me to stop having intimate dinners for four...
unless there were three other people...Orson Welles

Chicken Spaghetti-Cheesy with Onions, Peppers, Grilled Chicken

Apricot Glazed Carrots

Spinach Salad with Strawberries, Crumbled Feta and Red Onion with Honey Vinaigrette

Mini Croissants with Pepper Butter

\$15 per person

Pasta Bar

Penne Pasta and Grilled Chicken with 2 Sauces: Rustic Marinara and White Wine Alfredo

Caesar Salad with Jumbo Homemade Pepper Croutons

Garlic Rolls

\$16 per person

Parmesan Crusted Chicken-Dipped in Garlic Butter and Parmesan Bread Crumbs

Thin Spaghetti Pasta with Fresh Peas, Bacon and Onions and Olive Oil Drizzle

Garden Salad of Romaine, Tomatoes and Peppers with Homemade Ranch Dressing

Whole Wheat Yeast Rolls with Herb Butter

\$17 per person

Grilled Chicken Fettuccini Alfredo

With Topping Bar: Mushrooms, Parmesan, Black Olives, Cracked Pepper

Lemon Balsamic Smoked Asparagus

Iceberg Salad with Roasted Tomatoes, Blue Cheese and Bacon Crumbles

Mini Dinner Rolls with Butter

\$18 per person

Smokey Brisket

Four Bean and Bacon Baked Beans

Hot Corn on the Cob with one Flavored Butter-Chipotle, Cilantro Lime, Cajun Heat

Corny Cornbread or Rosemary Biscuits

Sweet and Tangy Green Pepper and Cabbage Coleslaw

\$20 per person

Homemade Italian Sausage and Spinach Lasagna-Layers of Cheese

Garlic Green Beans

Greek Salad with Olives, Cherry Tomatoes, Cucumbers and Feta

Open Face Four Cheese Bread

\$21 per person

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Chicken Breasts with Poblano Cream Sauce-Not too Hot, but full of Flavor

Yellow Aromatic Rice

Mexican Green Beans seasoned with Red Peppers and Smokey Salsa

Tomatillo and Jicama Salad with Garlic Ginger Dressing

Hot Tortillas served from Grace Café Griddle

\$20 per person

Spice Rubbed Pork Loin with Apple Jalapeno Chutney

Blue Cheese Grits

Sweet and Spicy Green Beans

Field Greens with Fresh Fruit and Raspberry Vinaigrette

Oatmeal Rolls with Honey Butter

\$22 per person

Cedar Plank Smoked Salmon

Lemon Balsamic Asparagus

Wild Rice with Mushrooms

Arugula Salad with Julienned Beets, Feta Cheese and Champagne Vinaigrette

Croissants and Herb Butter

\$27 per person

Beef Tenderloin with Horseradish Cream Sauce or Sautéed Mushrooms

Spinach Mashed Potatoes-Grace Café Signature Dish

Roasted Vegetables: Red Pepper, Carrot, Purple Onion, Zucchini

Caesar Salad with Jumbo Pepper Croutons

White Yeast Dinner Rolls with Garlic Butter

\$28 per person

Additional Sides-Mix and Match

Loaded Baked Potato Casserole

Drunken Pinto Beans

Rosemary Roasted Potato Wedges

Green Chile and Jack Cheese Rice

Chinese Coleslaw

Edamame Ginger Salad

Black Eyed Peas with Green Chow Chow

Babe's Sweet Creamed Corn

\$3 per person

Dessert Choices-Just a Few of the Possibilities

Walnut Praline Cake

Texas Pecan Chocolate Cake

Cookies: Oatmeal, Mexican Crescents, Choc. Chip

Grandma's Strawberry Moist Cake

Preacher's Favorite Pineapple Cake

Chocolate Pecan Pie

Cheesecake with Fresh Berry Sauce

Initialed Petit Fours (\$2.50)

Strawberry Shortcakes with Chantilly Cream

Grace Café Signature Honey Bars

\$3 per person for 1 choice, \$5 per person with 2 choices

Peach, Apple, or Blueberry Cobbler

Banana Pudding

Italian Cream Cake

Carrot Cake

Almond Cheesecake Bars

Chocolate Covered Strawberries

Fresh Berry Trifle

Gingerbread with Lemon Cream Cheese

Mint Chocolate Brownies with Ganache

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Pricing

Tablescaping: Tablescaping is artistically arranging, draping, and decorating the food tables. \$50.00 for food drop-off parties

Delivery: Drop-off delivery is \$35.00 or \$50.00 if returning next day to pick up cleaned dishes. All dishes must be hand wash and all food refuse removed.

Plasticware: Festive and color appropriate plasticware, party napkins, forks or picks, cups, etc. as necessary are \$2.00 per person.

Rentals: china, silverware, linens, tables and chairs, or tablecloths available at additional rates. Please let us quote these items for you.

Extras

All items served on pewter and/or silver serving dishes with fresh fruit, flowers or greenery garnishes and pewter serving utensils. Tablescape services are included at parties hiring servers. When you book with Grace Café, you always get more services and decoration than listed!

We are available to coordinate all details of your event. Just let us know! We can make wedding cake referrals, floral arrangements, centerpieces, musician recommendations, all rentals, etc.

Service Personnel

Professionally trained servers and bartenders dress in formal black and white with bowties, all black with black dress ties or theme attire depending on the venue. The rate is \$30.00 per service person, per hour, with a 4-hour minimum. Service time begins 2 hours prior to event for set up and ends with final cleanup approximately 1 hour. Service personnel are responsible for food replenishing, courteous pick up during party, and food area clean up. We recommend 1 server and 1 back waiter for every 50 or portion thereof at stand up buffet cocktail party. 2 servers and 1 back waiter for every 50 at buffet dinner. 1 server and 1 back waiter for every 35 for passed appetizers, and 1 server and 1 back waiter for every 15 guests at seated and served dinners. Extra personnel might be required depending on event - such as coordinators, on-site chefs, captains, bartenders, and/or kitchen staff. All Bartenders are TABC certified, however, Grace Café or the contracted bartenders will not be held liable for incidents related to alcohol consumption by your guests.

Policy

\$500.00 non-refundable deposit to hold date

\$500 minimum food order for home parties.

\$5000 minimum total for Wedding Receptions.

½ balance due on guarantee date with final balance to be paid before event.

Any service personnel time adjustment will be billed after event.

Guarantee number date is usually one week prior to event. If your number goes over the guarantee date at the event, your invoice will be adjusted. Grace Café brings 3% food overage for unexpected guests. There is no refund if the number of attendees falls below the guarantee number.

Gratuity is 15% on food and Grace provided beverage portion.